

Choux Pastry

Makes approx. 345g

Hands-on Time 15 minutes (plus cooling)

Ingredients

- 120ml water
- 50ml full-fat milk
- 50g unsalted butter
- 1½ tbsp caster sugar
- ⅛ tsp salt
- 65g plain flour
- 2 large eggs

Equipment

- Saucepan
- Sieve
- Whisk
- Bowl
- Glass or jug (optional)
- Piping bag
- Baking parchment
- Baking sheet

Method

1. Make the Dough

In a saucepan, combine the water, milk, butter, sugar, and salt. Sieve in the flour.

Heat over medium heat, whisking continuously until the mixture comes together into a smooth paste.

Keep whisking until the mixture dries out and no liquid residue remains on the bottom of the pan.

2. Cool the Dough

Transfer the dough to a bowl and let it cool for 5 minutes.

3. Add the Eggs

Whisk in the eggs one at a time until the mixture is smooth and thick.

4. Pipe the Pastry

Transfer the mixture to a piping bag.

Pipe into desired shapes (e.g., lengths for éclairs or rounds for profiteroles) onto a parchment-lined baking sheet.

Smooth any peaks or bumps with a wet finger.

5. Rest and Bake

Let the piped pastry rest for at least 30 minutes before baking.

Enjoy!